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TITLE : AGENT FOR ACCELERATING COLOR DEVELOPMENT AND PREVENTING COLOR FADE USED FOR MEAT OF FISH AND ANIMAL OR THEIR PROCESSED PRODUCT

ABSTRACT : PURPOSE: Meat of fish, animal or their processed products are treated with an agent for accelerating color development and preventing the fade, which is composed of embryos of grains and ascorbic acid.

CONSTITUTION: The agent for accelerating color development and preventing the color fade is made by mixing embryos of grains, such as rice or wheat, with an ascorbic acid compound such as ascorbic acid, its sodium salt, erythorbic acid or its sodium salt at a weight ratio of 1/0.01~100. Then, the resulting agent is added or applied to fish meat; animal meat such as sausage of beef or their processed products in an amount of 0.01~20wt% based on the meat, thus permitting the development of clear color shade, good luster, preventing uneven color tone and improving the gloss.

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